

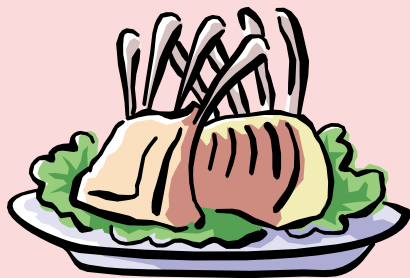
Available Now...

Lamb

Colorado is well known around the world for its high quality lamb.

Colorado's 360,000 sheep and lambs are valued at \$41.2 million. The state ranks fifth in the nation for sheep and lamb production.

Lamb is high in B Vitamins, niacin, zinc and iron.



Look for Colorado lamb at your local grocery store or at restaurants across the state.

Each month, the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state.

Visit

www.coloradoagriculture.com for a complete list of recipes.

Colorado Lamb Loin with Roasted Sweet Corn and Green Chili Salsa

Colorado Chef Chris Rybak, Alpenglou Stube, Keystone Resort

Colorado Lamb Loin

2 to 3 Loin eyes per person

Olive oil

Salt and pepper

Brush lamb with oil, salt and pepper. Grill until done to your liking. Top with roasted sweet corn and green chili salsa.

Roasted Sweet Corn and Green Chili Salsa

- 1 ear Fresh corn roasted and cut off cob
- 3 Anaheim green chilies, roasted and peeled
- 1 Red pepper, roasted and peeled
- 2 Tomatoes, peeled, seeded and chopped
- ½ Red onion, chopped
- 3 Garlic cloves, roasted
- ½ bunch Fresh cilantro, chopped
- 1 tbsp. Honey
- 1 Lime, zested and juiced
- 1 tbsp. Olive oil
- Salt and pepper to taste

In hot pan, sauté onion and garlic for one minute. Add chilies, red pepper and toss. Add corn and tomato until hot. Add honey, lime juice and toss. Add cilantro, lime zest and salt and pepper. Top grilled meat and enjoy!

Enjoy with a Colorado wine, such as a glass of Merlot from Grande River Vineyards, located in Palisade, Colorado.

Next Month... Eggs